

MENU

We have a separate menu available for guests looking to avoid gluten, please ask your server.

small plates

3 FOR 15

Appetisers to share and savour, combining a variety of delicious styles and flavours.

- FRIED BBQ WINGS** x5 **6.0** (372 kcal)
Tender wings in a sweet honey glaze, with sesame seeds. *x10 **10.0** (751 kcal) *x15 **14.0** (1123 kcal)
- PADRÓN PEPPERS (VG)** **5.5**
Cornish sea salt. (61 kcal)
- CAESAR SALAD (V)** **5.5**
Gem lettuce leaves bound in a Caesar dressing, garnished with rosemary & sea salt focaccia croutons, parmesan crisp, and crispy onions. (157 kcal)
- BANG BANG SCAMPI** **6.0**
Fried scampi topped with Bang Bang dressing and a lime wedge. (332 kcal)
- HALLOUMI FRIES (V)** **6.0**
Deep fried halloumi topped with a jalapeño & roasted pepper relish and hoisin mayo dressing. (446 kcal)
- SOUTHERN FRIED CHICKEN STRIPS** **6.0**
Crispy and tender chicken strips drizzled in a creamy cheese sauce. (441 kcal)
- BEETROOT FALAFELS (VG)** **5.5**
Warm falafels paired with a simple, yet delicious tahini & herb vegan yoghurt. (283 kcal)
- MAC 'N' CHEESE BITES (V)** **5.5**
Moreish bites packed with irresistibly rich macaroni cheese. (536 kcal)
- DUCK BON BONS** ***6.5**
With hoisin sauce. (466 kcal)
- LOADED FRIES**
Fries covered with cheese sauce, fiery jalapeños, and a tasty topping of your choice:
- BBQ PULLED JACKFRUIT (V+VG OPTION)** **6.0** (1422 kcal)
- BEEF CHILLI** **6.0** (1538 kcal)

*not included in 3 for £15 deal.

Burgers

Our tasty burgers are made from quality, select cuts of meat, along with premium, 100% plant-based alternatives. All served in a glazed bun with seasoned fries.

- CLASSIC BURGER** **9.0**
4oz beef burger, our own burger sauce, gem lettuce, pickled pink onion. (1152 kcal)
Pair with the clean and crisp, thirst-quenching notes of korev lager.
- MAKE IT A CHEESE BURGER** (1264 kcal) **10.0**
- MAC 'N' CHEESE BURGER** **11.0**
4oz beef burger, mac & cheese bites, our own burger sauce, cheese sauce, gem lettuce, pickled pink onion. (1487 kcal)
- CHILLI BURGER** **11.0**
4oz beef burger, beef chilli, our own burger sauce, gem lettuce, pickled pink onion. (1507 kcal)
- MOVING MOUNTAINS® BURGER VG** **11.0**
Succulent plant-based burger, salsa, American mustard, vegan cheese, pickled pink onion. (1225 kcal)
- SOUTHERN FRIED CHICKEN BURGER** **10.5**
Crispy fried chicken, our own burger sauce, cheese sauce, gem lettuce, pickled pink onion. (1239 kcal)
- MINTED LAMB BURGER** **11.0**
4oz lamb burger, raita, gem lettuce, pickled pink onion. (1033 kcal)

EXTRA TOPPINGS

- 4oz Beef Burger (275 kcal) **3.0**
- 4oz Lamb Burger (224 kcal) **3.0**
- 2x Southern Fried Chicken Strips (186 kcal) **3.0**
- Smoked Streaky Bacon (169 kcal) **1.0**
- Jalapeños (VG) (2 kcal) **1.0**
- 2x Mac 'n' Cheese Bites (V) (161 kcal) **2.0**
- Chilli (175 kcal) **2.0**
- BBQ Pulled Jackfruit (VG) (243 kcal) **2.0**
- Cheese Sauce (V) (91 kcal) **1.0**

NACHO trays

The ultimate sharer. Tortilla chips topped with tomato salsa, sour cream, jalapeños, guacamole, cheese sauce. Enjoy as they come or with a tasty topping of your choice:

- CLASSIC (V)** (1188 kcal) **8.0**
- BBQ PULLED JACKFRUIT (V+VG OPTION)** (1422 kcal) **11.0**
- CHILLI** (1538 kcal) **11.0**

PUDDINGS

- WARM COOKIE (V)** **6.5**
Served on a skillet with salted caramel ice cream and caramel sauce. (713 kcal)
- STICKY TOFFEE PUDDING (V)** **6.5**
Banana ice cream. (736 kcal)
- CHOCOLATE BROWNIE (V)** **6.5**
Vanilla ice cream and chocolate sauce. (636 kcal)
- WARM FRUIT & NUT FLAPJACK (VG)** **6.5**
Chocolate sauce and vegan raspberry ripple ice cream. (842 kcal)

WRAPS

All served with fries.

- SOUTHERN FRIED CHICKEN + CHEESE** **7.5**
Mayo, cheese slice, gem lettuce. (812 kcal)
- TUNA + NACHO** **6.5**
Sweet chilli mayo, nacho crumb, gem lettuce. (722 kcal)
- BEETROOT FALAFELS (VG)** **6.5**
Carrot tapenade and gem lettuce. (711 kcal)

ICE CREAM

- CORNISH ICE CREAM & SORBETS** **2.0** PER SCOOP
- Vanilla (V) (135 kcal per scoop)
- Chocolate (V) (177 kcal per scoop)
- Strawberry (V) (160 kcal per scoop)
- Salted caramel (V) (193 kcal per scoop)
- Banana (V) (191 kcal per scoop)
- Vegan raspberry ripple (VG) (106 kcal per scoop)
- Raspberry sorbet (VG) (112 kcal per scoop)

(V) = VEGETARIAN • (VG) = VEGAN

ADULTS NEED AROUND 2000 KCAL A DAY

SIDES

- FRIES (VG)** (404 kcal) **3.5**
- SIDE SALAD (VG)** (52 kcal) **3.5**
- CHEESE SAUCE (V)** (91 kcal) **2.0**
- SLAW (V)** (154 kcal) **3.0**
- GARLIC BAGUETTE (V)** (204 kcal) **3.0**
- CHEESE GARLIC BAGUETTE (V)** (412 kcal) **3.5**

BIG PLATES

- FISH + FRIES** **14.5**
Coated in a St Austell Ale & seaweed batter with garden or mushy peas, tartare sauce, and lemon. (1831 kcal)
Pair with Tribute, our light and zesty, easy-drinking pale ale.

25p from every portion of Fish & Fries sold is donated to the St Austell Brewery Charitable Trust, the beneficiaries in 2022 will be the Marine Conservation Society & the Air Ambulance.

- SPICY CHICKEN FAJITA TOWER** **14.0**
Chicken, onion, peppers and fajita spices, tortilla wraps, guacamole, salsa, sour cream. (930 kcal)

- 8OZ FLAT IRON STEAK + FRIES** **15.5**
Flat iron steak with slaw, fries, mac 'n' cheese bites, and chive & garlic butter. (1652 kcal)

STEAK SAUCES - 3.0 EACH

- Peppercorn sauce (56 kcal)
- Mushroom sauce (V) (81 kcal)
- Blue cheese sauce (V) (114 kcal)

- CAESAR SALAD (V)** **10.0**
Gem lettuce leaves bound in a Caesar dressing, garnished with rosemary & sea salt focaccia croutons, parmesan crisp, and crispy onions. (362 kcal)
- WITH A GRILLED CHICKEN BREAST** (629 kcal) **13.0**
- CHILLI CON CARNE** **13.0**
Guacamole, sour cream, rice, tortilla chips. (1679 kcal)
- RACK OF BBQ RIBS** **14.0**
Sweet and sticky ribs with fresh slaw and fries. (2004 kcal)
- CAJUN CHICKEN & RIB COMBO** **14.0**
Marinated Cajun chicken and half rack of BBQ ribs with fresh slaw and fries. (2478 kcal)

Our allergen information is available on request. Please let your server know if you have any allergies or intolerances. We take steps to minimise the risk of cross-contamination when preparing your food, however, we do not have specific allergen-free zones in our kitchens. It is therefore not possible for us to guarantee separation of all allergens.